



The Wedding Menu Collection

2026

Elegant Tents and Catering

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ELEGANT TENTS AND CATERING

This is your special day! Our goal is to create a menu that fits your vision. We offer buffets, sit downs, family style or stations; such as pasta bars to carving stations. We can

create a menu that fits your theme, culture and taste buds. Have a special dietary or allergy request? We have you covered.

We will take care of every detail for you, from the food, professional wait staff, morning of coordination, bartending services and rental needs. We will help plan and coordinate every step for your big day!

BRIDAL SHOWER MENU

Sandwiches & Salad

\$16/person

Spring Salad, Fresh Fruit
Assorted Sandwiches, Choice of Side
(Pasta Salad, Potato Salad, Macaroni
Salad)

Pasta Lunch

\$16/person

Tossed Salad w/ Dressing
Bread & Butter
Penne Marinara
Roasted Vegetables

Salad Bar

\$19/person

Mixed Salad Greens
Grilled Chicken, Grilled Steak
Potato Wedges, Bread & Butter
10 Assorted Toppings
Chips & Salsa

Taco Fiesta

\$18/person

Ground Beef
Assorted Taco Toppings
Hard & Soft Shells
Chips & Salsa

The Early Bird

\$16/person

Bacon OR Sausage
Scrambled Eggs
French Toast Casserole
Potato Casserole

Waffle Bar

\$18/person

Malted Waffle Station
Bacon OR Sausage
Popped Red-Skinned Potatoes
Fruit Salad
Requires Staffing

All Disposable Paper Products are Included

ALL THE DETAILS

Your wedding is one of the biggest moments of your life!

Our predesigned menus are created to simplify your decisions.

Elegant Catering will put together a quote for the food and service. The proposed price will be based on your chosen menu, estimated number of guests, method of dinner service, service charge and staffing fee.

Every wedding should include:

Hors D'ouevres- stationed, passed, or both

The Wedding Meal- served either buffet, plated, stationed or family style.

Professional Waitstaff

Elegant Catering offers:

Complimentary tastings for up to 6 guests

Consultations via in person, over the phone or through email

ELEGANT TABLE DISPLAYS

It all starts from the presentation!

All displays that are unstaffed, will be served on disposable trays or boards. All staffed events will be prepared on real trays, or boards. We require that table displays have a minimum of 20 people.

Seasonal Fresh Fruit Display

\$6.25/person

Fresh cut fruit served
With our fruit dip

Italian Platter

\$22.95/person

An abundance of cured meats, cheeses
breads, olives, marinated mushrooms,
vegetables. Served w/ spinach artichoke
dip and honey mustard. Garnished with
cherry tomatoes and pepperoncini.

Charcuterie Table

\$22.95/person

Pistachios, Cashews, Blue Cheese,
Cheddar Cheese, Chipotle Cheese, Fontina
Cheese, Salami, Pepperoni, Soppressata,
Dried Apricots, Banana Chips, Pineapple,
Olives, Grapes, Jams, Honey and Assorted
Crackers (Items vary depending availability)

Chips & Dip display

\$6.25/person

Includes our traditional salsa,
Hummus, and spinach artichoke dip.
Served with our homemade Pita Chips
Add Buffalo Chicken dip \$2/person

Smoked Salmon Platter

\$160 per side

Thinly sliced, smoke Salmon
hard boiled eggs, bacon, vine
Ripe tomatoes, & pickled red onion

Seasonal Fruit & Cheese Display

\$9.50/person

Fresh cut fruit, served with a
variety of cheeses and
assorted crackers. Served
with fruit dip and honey
mustard dip

THE WEDDING MENU

Wedding Package #1

Choose One

Chicken Marsala
Stuffed Chicken Breast
Chicken Parmesan
Baked or Fried Chicken

Choose One

Penne Alfredo
Penne Marinara
Parsley & Butter Potatoes

Choose Two

Carrots
Green Beans
Seasonal Roasted Vegetables
Mashed Potatoes

Includes Tossed Salad with 2 dressings of choice and Bread & butter

\$34.50/person

Add On

Meat & Cheese Display	\$2.10/person
Vegetable Display	\$2.10/person
Stuffed Shells	\$3.10/person
Sliced Top Round of Beef	\$4.20/person
Braised Swiss Steak	\$4.20/person

Wedding Package #2

Choose Three

Vegetable Display
Meat & Cheese Display
Swedish Meatballs
Stuffed Mushrooms
Assorted Flatbreads

Choose Two

Top Round of Beef
Beef Bordelaise
Pot Roast
Chicken Romano
Roasted Pork Loin
Chicken Marsala

Choose Three

Penne Marinara
Garlic Roasted Potatoes
Smashed Potatoes
Rice Pilaf
Roasted Vegetables
Green Bean Almondine

Includes Tossed Salad with 2 dressings of choice AND Bread & Butter

\$43.75/person

Wedding Package #3

Choose Three

Vegetable Display
Meat & Cheese Display
Stuffed Banana Peppers
Stuffed Mushrooms
Bruschetta
Assorted Flatbreads
Fruit Display
Chicken Satays

Choose Two

Chicken Piccata
Chicken Romano
Chicken Alfredo
Roasted Pork Loin
Filet Medallions in Au Jus & Mushrooms
N.Y. Strip Steak

Choose Three

Penne Marinara
Garlic Roasted Potatoes
Smashed Potatoes
Rice Pilaf
Roasted Vegetables
Green Bean Almondine

Includes Tossed Salad with 2 dressings of choice AND Bread & Butter

\$45.95/person

Wedding Package #4

Choose Three

Vegetable Display
Meat & Cheese Display
Stuffed Banana Peppers
Stuffed Mushrooms
Bruschetta
Fruit Display
Chicken Satays
Assorted Flatbreads

Choose Two

Beef Brisket
Pulled Pork
Hot Sausage
Roasted Chicken
BBQ Chicken
BBQ Ribs
BBQ Pork Loin
Honey Baked Ham

Choose Three

Macaroni & Cheese
Baked Beans
Country Beans
Dill Carrots
Roasted Potatoes
Baked Potato
Sweet Potato
Roasted Vegetables

Includes Tossed Salad with 2 dressings of choice AND Bread & Butter

\$48.25/person

See our "Custom Menu" for other items to add on or for substitutions.

All packages include hard disposable plates, salad plates, real water glasses, silverware, salt & peppers shakers and napkins.

+6% Sales tax and 22% service charge

\$950 Staffing Fee up to 125 guests. Over 125 guests is additional fee of \$8.95/guest

Custom Menu

The custom menus can be served buffet, sit down, family style or stationed. You can use these choices to add / substitute to the packages above. Please note that these may require pricing increases.

Appetizers

Fresh Fruit	Fried Mac n Cheese Balls	Ahi Tuna
Vegetables & Dip	Smoked Salmon	Asian Meatballs
Cheese Display	Slider Sandwiches	Assorted Mini Quiche
Swedish Meatballs	BBQ Ribs (Single)	BBQ Shrimp & Bacon
Stuffed Mushrooms	Bruschetta	Boom Boom Shrimp
Flatbreads	Chicken Wings	Shrimp Cocktail
Homemade Chips w/ Dip	Caprese Skewers	Crab Cakes
Hot Banana Peppers w/ Sausage	Cucumber & Salmon Slices	Roasted Peppers w/ Asiago
Bacon Wrapped Scallops		Zucchini Roll Ups

Starches

Mashed Potato	Sweet Potato	Wild Rice
Garlic Mashed Potato	Sweet Potato Casserole	White Rice
Smashed Potato	Penne Marinara	Mac & Cheese
Rosemary Potato	Penne Alfredo	Stuffing
Garlic Roasted Potato	Penne Ontario	Pierogis & Onions
Fingerling Potato	Penne Garlic & Oil	Mushroom Risotto
Tri Color Potato	Rice Pilaf	Parmesan Risotto
Baked Potato	Cabbage and Noodles	Sun-Dried Tomato Risotto
Scalloped Potato		Sweet Pea Risotto

Main Dishes

Chicken Marsala	Roasted Pork Loin	Stuffed Shells
Chicken Romano	Pork Napoleon	Lasagna
Chicken Piccata	Pork Normandy	Top Round
Stuffed Chicken Breast	Dijon Pork	Beef Bordelaise
Lemon Chicken	Grilled Pork w/ Pineapple Salsa	Filet Medallions
Chicken Parmesan	Pork OR Beef Meatballs	Pot Roast
Hunter Chicken	Maple Glazed Salmon	NY Strip Steak
Sliced Turkey	English Cod	Crab Cakes
Baked Ham	Hot Sausage w/ Peppers & Onions	Swiss Steak
Fried Chicken	Pulled Pork	Stuffed Cabbage
Baked Chicken	Beef Brisket	Stuffed Peppers
Chicken Curry	Chicken Kabobs w/ Peppers & Onions	Eggplant Parmesan
Chicken Cordon Bleu	Ravioli w/ Marinara	Ravioli w/ Alfredo

Vegetables

Green Beans	Honey Dijon Glazed Carrots	Broccoli
Green Bean Almondine	Dill Carrots	Asparagus
Green Bean Casserole	Corn on the Cob	Lima Beans
Roasted Vegetables	Corn O'Brien	Cauliflower
Grilled Vegetables	Brussel Sprouts	California Blend

Salads

Caesar Salad	Spring Salad	Pear Salad	Greek Salad
Antipasto Salad	Beet Salad	Chopped Salad	Asian Salad

Breads

Artisan Bread	Cornbread	Flatbreads
Dinner Rolls	Crostini's	Garlic Bread

****Not listed but can include family recipes and special dietary needs. Ask your event coordinator about the special dietary requests. +6% sales tax and 22% service charge****
\$950 Staffing Fee up to 125 guests. Over 125 guests is additional fee of \$8.95/guest

Stations

Pasta Station \$17.00 Per Person

This is a staffed station with pasta made to order, 2 different noodles, marinara sauce, alfredo sauce, pesto & garlic sauce; with a wide selection of toppings. Add meatballs, chicken, sausage, or shrimp for an additional charge

Staffing Charge

Carving Station MARKET PRICE

This is a staffed station with your choice of ham, turkey, prime rib, roasted pork, filet, N.Y Strip or beef brisket

Staffing Charge

Asian Station \$19.00 Per Person

This is a staffed station with dishes made to order. Includes white & fried rice, noodles, sweet & sour sauce, sesame teriyaki sauce, stir fry sauce and a wide variety of toppings. Add shrimp, chicken or steak for an additional charge.

Staffing Charge

Taco Station \$18.00 Per Person

Hard & soft taco shells, taco meat and a wide variety of toppings. Includes our homemade pita chips & salsa. Add chicken, steak, or shrimp for an additional charge.

Salad Station \$10.50 Per Person

Choose 3 salads from the custom menu. Includes an assortment of breads.

Salad Bar \$19.00/Person

Fresh mixed greens with a wide variety of toppings to choose from, bread & butter, and assorted dressings. Add chicken, shrimp or steak for an additional charge.

Baked Potato Bar \$10.50/ Per Person

Baked white and sweet potatoes with a wide variety of toppings

Slider Station \$19.00/ Per Person

Choose three sliders; brisket, pulled pork, fried chicken, hamburger or mini hotdogs. Includes Chips & Salsa as well as a *choice of 1 side*. **2 Slider buns per guest**

Antipasto Station \$16.50/ Per Person

Beautiful display of cured meats, olives, pepperoncini, mushrooms, peppers, artichokes, various cheeses and vegetables. Includes assorted breads.

Beverage & Bar Services

One Bar \$9.50/person

Includes ice, Cranberry juice, Orange juice, Club soda, Tonic water, Lemons, Limes, Pepsi products, Water, Beverage napkins, Stirrers, 9oz and 12oz disposable cups, and real wine glasses. If you have any special requests, please ask your event coordinator.

Two Bars: \$12.50/person

Additional Beverage Add-ons: \$5.25/person

Coffee, Iced Tea (Sweet or Unsweetened), Lemonade, Flavor Infused Water, Hot Cocoa, or Hot Apple Cider.

Other Wedding Services

- Customized Floor Plan & Table Layout
- Morning of Coordination (Decoration Setup, Linen Setup, Vendor Arraignments, & Cookie Table Setups)
 - Rentals – Call today for a pricing quote!

Tents, Tables, Chairs, Podiums, Dance Floor, China, Glassware, Restroom Trailers, etc.

Late Night Snacks

Pretzel Bar

\$6.50/person

A combination of fried pretzel sticks, bite size pretzel balls, and big pretzels. Served with beer cheese, honey mustard & nacho cheese

Nacho Bar

\$8.50/person

Our homemade pita chips served with ground meat, nacho cheese, salsa, and sour cream

Taco Bar

\$8.50/person

Mini Tacos served with salsa, sour cream and nacho cheese

Chips & Dip Bar

\$6.50/person

Our homemade pita chips with spinach artichoke dip, hummus, and salsa

****Add Buffalo Chicken Dip
+\$2.25/person****

****+6% sales tax and 22% service charge****

Planning Your Wedding

Planning Your Menu

There are two ways to plan your reception dinner; by choosing a predesigned menu, or building your own designed menu with our wedding coordinator and head chef. Once you decide on the initial menu, your proposal will be created and your tasting will be scheduled.

Tasting Day

We encourage you to come with an empty stomach! You will get to taste a variety of items you selected. We encourage you to bring a few guests- we prepare for up to 6 guests. We recommend bringing some of your closest friends or family that will help you make decisions for your special day.

Scheduling Your Wedding

Following your tasting, within 10 days, a 25% deposit is required to secure your date. Our communication will continue every time you want to update something or if you have questions. We will revise your proposal up to 3 weeks prior to your wedding date. Your final payment is due at that time. Please refer to your wedding checklist for the items we will need from you at your 3-week mark.

The Morning-After Brunch Menu

Package #1 **\$16/person**

Waffles w/ Cinnamon Glaze

& Syrup

Scrambled Eggs

Bacon

Package #2 \$13.00/person

Assorted Pastries, Muffins, Yogurt,

Fruit & Choice of Orange Juice or Apple Juice

Package #3 \$17.00/person

Italian, Ham & Swiss and Turkey

Wraps

Tossed Salad w/ dressing

Chips & Salsa



We have the tools and resources to help make your dream wedding a reality!

We believe that "DETAILS MAKE THE DIFFERENCE!"

Let's start planning today!

We do ask for a deposit of 25% of the proposal to book your event as well as the hall fees, if your venue requires them.

**Catering prices are subject to change due to market conditions. Our staff will notify you if there is changing of the pricing. **